



CARIBBEAN SNOW GOOSE

2 lbs. snow goose meat, sliced ½” thick
2 c. orange juice
6 tsp. green onion, finely chopped

½ c. rice wine
4 tsp. brown sugar
2 tsp. nutmeg
2 tsp. allspice

1 tsp. crushed red pepper
1 tsp. cloves
Salt to taste

**Now We're
Cookin'!**
with
Martha Daniels

To make marinade: mix together orange juice, rice wine, brown sugar, green onion, nutmeg, allspice, red pepper, salt and cloves. Divide in half. Use half to marinate the goose meat for 2-4 hours.

Remove meat from marinade. Grill goose on medium-high barbecue until cooked to medium rare.

Cook the other half of the marinade in a saucepan on medium heat until it forms a thick sauce. Serve as a hot dip for the grilled meat.